

Pineapple Lunch Menu

Salad

(Choose one for your guests)

The Ulele (GF, Veg)

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette

Water Works Wedge

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

Entrée

(Choose two for your guests)

Gouda Grouper

Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, served with golden jewel rice blend with cranberry beans , chef's vegetable

Water Works Meatloaf (No Onions = GF)

Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white cheddar popcorn mashed potatoes, tobacco onions

Fire-Roasted Chicken (GF)

Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil reduction

Crispy Eggplant (Veg)

Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, romano, manchego and Parmesan cheeses, fresh basil chiffonade, served with golden jewel rice blend with cranberry beans

Dessert

(Choose one for your guests)

Fortune Taylor's Guava Pie (Veg)

Shortbread cookie crust, whipped cream, guava reduction

Flourless Chocolate Torte (GF, Veg)

Raspberry port wine reduction

House-Made Coconut Ice Cream (GF, Veg)

Beverages Included

TeBella iced teas and Coca-Cola products

34 per person

Menu and pricing subject to change. Price does not include sales tax and service charge.

LM918

Native Lunch Menu

Sharing Plates

(served family-style)

Okra Fries (GF, Veg, V)

Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée

(Choose two for your guests)

Riverwalk Steak Sandwich

Sautéed tenderloin tips, caramelized green peppers and yellow onions, lettuce, vine-ripened tomatoes and drizzled with olive oil, served with house-made steak sauce on a soft roll, served with french fries

Gulf Grouper Sandwich

Gulf of Mexico fresh grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, smoked tomato rémoulade served on a brioche bun, served with french fries

Ulele Burger

Char-grilled ground short rib, brisket and chuck blend burger topped with our house steak sauce, Wisconsin sharp cheddar, portobello mushrooms, fire-roasted red peppers and fried leeks served medium on brioche bun, served with french fries

Crispy Eggplant (No cheese = V, Veg)

Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, romano, manchego and Parmesan cheeses, fresh basil chiffonade, served with golden jewel rice blend with cranberry beans

Dessert

(guests choose one flavor)

House-Made Ulele Ice Cream (GF, Veg)

Ugandan Vanilla Bean, Valrhona Chocolate, Coconut, Naviera Espresso Chocolate Swirl or Flavor of the Day (one scoop)

Beverages Included

TeBella iced teas and Coca-Cola products

25 per person

Menu and pricing subject to change. Price does not include sales tax and service charge.

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Jenny Lunch Menu

Sharing Plates

(served family-style)

Okra Fries (GF, Veg, V)

Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée

(Choose two for your guests)

Barbacoa Steak Salad

Barbacoa-grilled sliced beef tenderloin atop romaine lettuce with a Florida citrus garlic dressing, grilled vine-ripened tomatoes and red onions, long-cut croutons, manchego cheese, romano ribbons

Grilled Chicken and Corn Salad (GF)

With jalapeño-lime dressing, chopped romaine, charred corn, scallions, grape tomato, fresh basil

Water Works Wedge with Cajun Shrimp (GF)

5 jumbo Cajun shrimp, baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

Char-grilled Chicken Sandwich

Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese served on a brioche bun

Dessert

(guests choose one flavor)

House-Made Ulele Ice Cream (GF, Veg)

Ugandan Vanilla Bean, Valrhona Chocolate, Coconut, Naviera Espresso Chocolate Swirl or Flavor of the Day (one scoop)

Beverages Included

TeBella iced teas and Coca-Cola products

28 per person

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